

INFORMATION DISCLOSURE STATEMENT BY APPLICANT <i>(Multiple sheets used when necessary)</i>	Application No.	10/530536	
	Filing Date	January 23, 2006	
	First Named Inventor	Tim Carroll	
	Art Unit	1761	
SHEET 1 OF 2		Examiner	Unknown
		Attorney Docket No.	DAIRY88.007APC

U.S. PATENT DOCUMENTS					
Examiner Initials	Cite No.	Document Number Number - Kind Code (if known) Example: 1,234,567 B1	Publication Date MM-DD-YYYY	Name of Patentee or Applicant	Pages, Columns, Lines Where Relevant Passages or Relevant Figures Appear
	1	3,645,745	02-29-1972	Magnino	
	2	6,117,460	09-12-2000	Kortschack	

FOREIGN PATENT DOCUMENTS						
Examiner Initials	Cite No.	Foreign Patent Document Country Code-Number-Kind Code Example: JP 1234567 A1	Publication Date MM-DD-YYYY	Name of Patentee or Applicant	Pages, Columns, Lines Where Relevant Passages or Relevant Figures Appear	T ¹
	3	JP 7-170955	07-11-1996	Yakult Honsha Co Ltd		
	4	GB 2 367 997	04-24-2002	K U Leuven Research & Development		
	5	WO 02/078457	10-10-2002	U.S.A. (Secretary of Agriculture)		
	6	WO 03/003845	01-16-2003	S.P.A. Egidio Galbani		

NON PATENT LITERATURE DOCUMENTS			
Examiner Initials	Cite No.	Include name of the author (in CAPITAL LETTERS), title of the article (when appropriate), title of the item (book, magazine, journal, serial, symposium, catalog, etc.), date, page(s), volume-issue number(s), publisher, city and/or country where published.	T ¹
	7	ABEE et al., "Bacteriocins: modes of action and potentials in food preservation and control of food poisoning," <i>International Journal of Food Microbiology</i> 28, 169-185 (1995)	
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	9	BUCHANAN K. and PATTERSON M., "Food bugs feel pressure of new technology," <i>TCE</i> (January 2002)	
	10	CALIK et al., "Effect of High-Pressure Processing on <i>Vibrio parahaemolyticus</i> Strains in Pure Culture and Pacific Oysters," <i>Journal of Food Science</i> Vol. 67, No. 4 (2002)	
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	13	EVERSON et al., "Bacterial Started Cultures in Sausage Products," <i>J. Agr. Food Chem.</i> , Vol. 18, No. 4, 570-71 (1970)	
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Examiner Signature	Date Considered
*Examiner: Initial if reference considered, whether or not citation is in conformance with MPEP 609. Draw line through citation if not in conformance and not considered. Include copy of this form with next communication to applicant.	

T¹ - Place a check mark in this area when an English language Translation is attached.

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	16	HOLZAPFEL et al., "Biological preservation of foods with reference to protective cultures, bacteriocins and food-grade enzymes," <i>International Journal of Food Microbiology</i> 24 343-362 (1995)	
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	21	REPS et al., "Effect of high pressures on <i>Streptococcus salivarius</i> subsp. <i>thermophilus</i> ," <i>Milchwissenschaft</i> 56(3) (2001)	
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	23	SMELT, J.P.P.M., "Recent advances in the microbiology of high pressure processing," <i>Trends in Food Science & Technology</i> , 9, 152-158 (1998)	
	24	TANAKA, T. and HATANAKA, K. "Application of Hydrostatic Pressure to Yoghurt to Prevent its After-Acidification" <i>Nippon Shokuhin Kogyo Gakkaishi</i> , Vol. 39, No. 2, 173-177 (1992)	
	25	ULMER et al., "Effects of High Pressure on Survival and Metabolic Activity of <i>Lactobacillus plantarum</i> TMW 1.460," <i>Applied and Environmental Microbiology</i> 3966-3973 (September 2000)	
	26	YOUSEF et al., "Behavior of <i>Listeria monocytogenes</i> in Wiener Exudates in the Presence of <i>Pediococcus acidilactici</i> H or <i>Pediocin</i> AcH," <i>Applied and Environmental Microbiology</i> 1461-1467 (May 1991)	
	27	HUA, YU, "Controlling of the Quality and Proseving of the Yoghurt", <i>Acat Scientiarum Naturalium Universitatis Chengduensis</i> , Vol. 16 No. 2 (June 1997)	
	28	"High Pressure Processing on Food and its Application", No. 453003, <i>Food Science and Technology</i> No. 6 (2000)	
	29	China Milk Cow, 1:47-49 (2001)	

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